

SPRING MENU

SMALLS

Focaccia, roast chicken skin butter | 11

Snowy Mountain trout, tostada, finger lime, cucumber, brown trout roe | gf, df | 26

Kangaroo tartare, saltbush, mountain pepper, cured yolk, potato hash | gf, df | 25

Roasted beets, cashew, burnt orange | gf, df, vg, n | 24

Labneh, spiced chickpeas, zucchini, pistachio dukkah | gf, v, n | 24

Mushroom & lemon thyme stuffed chicken wings, celeriac | gf | 25

BIGS

Fresh maltagliati pasta, tomato sugo, eggplant, burratina | v | 41

Chargrilled pork chop, capsicum jam, sprouts, jus | gf, df | 47

Whole butterflied Snowy Mountain trout, garlic butter, dill, capers | gf | 49

Harissa Gundagai lamb, spiced chickpeas, peas, yoghurt | gf | 58

Pan-fried duck breast, smoked carrot, berries | gf, df | 52

SIDES

Spring corn, chilli salt, lime | gf, df, v | 15

Beef fat potatoes | gf, df, * | 15

Brussels sprouts, pancetta, pecorino | gf, * | 15

DESSERTS

Frankie's brownies, caramel, croissant ice cream | v, n | 18

Kristen's lamington, raspberry, cream | gf, v | 18

Sally & Andrew's honey semifreddo, passionfruit, mint | gf, v, n | 18

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

* CAN BE VEGETARIAN

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirement